

LISTING OF CLAIMS

1. - 14. (Canceled)

15. (Previously Presented) A grape flavored post-harvest pome fruit product comprising:

a post-harvest pome fruit that is at approximately 35°F, the post-harvest pome fruit having a mesocarp surrounded by a pericarp, and the pericarp including an exocarp; and an admixture, the admixture applied to the exocarp of the post-harvest pome fruit, the admixture including a concentration of methyl anthranilate compound sufficient to impart a grape flavor wherein the admixture is present in the pericarp and the mesocarp of the post-harvest pome fruit, and wherein the post-harvest pome fruit comprises a grape flavor.

16. (Previously Presented) The grape flavored post-harvest pome fruit product of claim 15, wherein the post-harvest pome fruit is an apple.

17. (Previously Presented) The grape flavored post-harvest pome fruit product of claim 15, wherein post-harvest pome fruit is a pear.

18. (Previously Presented) The grape flavored post-harvest pome fruit product of claim 15, wherein the post-harvest pome fruit is whole.

19. (Previously Presented) The grape flavored post-harvest pome fruit product of claim 15, wherein the methyl anthranilate compound is derived from a grape.

20. (Previously Presented) A process for imparting grape flavoring to a post-harvest pome fruit product comprising the steps of:

forming a grape flavoring admixture, the grape flavoring admixture including a concentration of methyl anthranilate compound sufficient to impart a grape flavor;

dipping a post-harvest pome fruit having an exocarp, a pericarp and a mesocarp, in the grape flavoring admixture, the post-harvest pome fruit whole and uncut;

allowing the grape flavoring admixture to penetrate through the pericarp and into the mesocarp of the post-harvest pome fruit, wherein a grape flavor is imparted to the post-harvest pome fruit; and

storing the grape flavored pome fruit at approximately 35°F.

21. (Previously Presented) The process of claim 20, further comprising storing the post-harvest pome fruit for at least one month, wherein the post-harvest pome fruit maintains grape flavor.

22. (Previously Presented) The process of claim 20, wherein the pome fruit is an apple.

23. (Previously Presented) The process of claim 20, wherein the pome fruit is a pear.

24. (Previously Presented) The process of claim 20, wherein the methyl anthranilate compound is derived from a grape.

25. (New) The process of claim 20, wherein the post-harvest pome fruit is dipped in the grape flavoring admixture for no longer than three minutes.

26. (New) The process of claim 25, wherein the post-harvest pome fruit is dipped in the grape flavoring admixture from approximately one minute to no longer than three minutes